

Training Agenda



- I. Food Safety Law and Regulatory Agencies
- II. Essential Elements of a Recall Action Plan
- III. Mock Recall Exercise
- IV. Resources

California Law: Sherman Food, Drug, and Cosmetic Act State The Sherman Food, Drug and Cosmetic Act is the state law that prohibits the manufacture or sale of food that is adulterated, misbranded, falsely advertised or misleading. Text of the Sherman law can be found at: http://www.cdph.ca.gov/services/Documents/fdbSFDCA.pdf.

	Adulteration			
(Health an	d Safety Code, Sections 110545-110610)			
Ways that food can become contaminated or "adulterated"				
Physical	Glass – jars, bottles, light fixtures, thermometers Metal – machinery, wire, staples			
	Plastic - packaging materials			
	Stones- from plant surroundings Wood – boxes, bins, pallets			
	wood – boxes, biris, pariets			
Chemical:	Chemical adulteration includes			
	pesticides, cleaners and paint, toxic elements			
	such as lead or mercury			
Biological:	Viruses or bacteria from food-borne pathogens			
	(i.e., Salmonella, E. coli 0157H7, Hepatitis A)			



Misbranding

(Health and Safety Code, Section 110660)

Requires that all packaged foods list specific information on labels to avoid misbranding due to false, misleading or missing information.

Food labels must include:

- Food Name
- Responsible Firm
- > Address (if not listed in local Yellow Pages)
- Ingredient Listing (in order of predominance by weight)
- Net Quantity



Allergen Labeling Law: FALCPA

The Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) applies to all foods labeled on or after January 1, 2006.

Food labels must list the food source names of all ingredients that contain any protein derived from the eight most common food allergens, which FALCPA defines as "major food allergens."



FALCPA Major Allergens

Eight foods are designated as major food allergens by FALCPA:

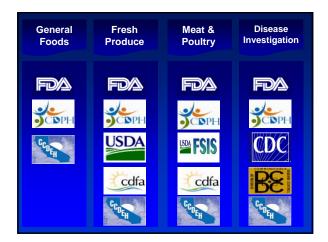
- Milk
- Eggs
- Fish (e.g., bass, flounder, cod)
- Crustacean shellfish (e.g., crab, lobster, shrimp)
- Tree nuts (e.g., almonds, walnuts, pecans)
- Peanuts
- Wheat
- Soybeans

To protect the public from a threat or actual terrorist attack on the nation's food supply, the Public Health Security and Bioterrorism Preparedness Response Act requires food facilities to register with the FDA. Register at: www.fda.gov Register at: www.fda.gov



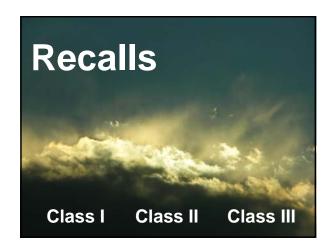
Proposed Rules
-Sanitary Transportation – Pub. Feb. 2014
•Protection from Intentional Adulteration – Pub. Dec. 2013
 Produce Safety Standards – Pub. Jan. 2013
•Preventive Controls for Human Food – Pub. Jan. 2013
•Foreign Supplier Verification Program – Pub. July 2013
•Accredited Third Party Certification – Pub. July 2013
•Preventive Controls for Animal Food – Pub. October 2013
HOW TO SUBMIT COMMENTS
Link to rules on http://www.fda.gov/fsma
 Comment period is 120 days; exact due date will be posted in the Federal Register











á	RECALL ACTION PLAN Essential Plan Elements
1	ASSIGN roles and responsibilities
2	EVALUATE the hazard
3	IDENTIFY product and scope
4	NOTIFY affected parties
5	REMOVE affected product
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RECALL ACTION PLAN Recall Team 1. ASSIGN roles and responsibilities



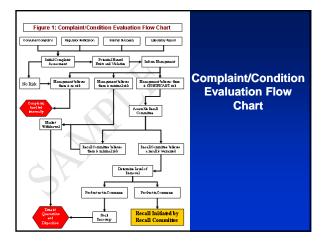
Management Distribution/Sales Production/Purchasing **Quality Assurance Recall Coordinator**

RECALL ACTION PLAN Support Personnel

Accounting **Public Relations** Legal

Information Technology Customer Service Scientific Support Records Management Regulatory Affairs







RECALL ACTION PLAN 2. Evaluate the hazard Is it MY problem?

















Header Firm Contact Information and Date Statement of Recall

Production Information – Problem – Stop Sale Statement

Detailed Product Information – Statement of Illnesses

Consumer Directives

Regulatory Notification and Information Request Firm Contact Information

Standard Closure



REMOVAL
RECONCILIATION
EFFECTIVENESS
DISPOSITION
TERMINATION

RECALL ACTION PLAN Essential Plan Elements

- 1 ASSIGN roles and responsibilities
- 2 EVALUATE the hazard
- 3 IDENTIFY product and scope
- 4 NOTIFY affected parties
- 5 REMOVE affected product

4 Hours

Recall Coordinator Resources

Recall Coordinators are a useful resource in the event of a food recall. To contact the recall coordinator nearest you,

- <u>State</u>: CDPH-FDB send email to: <u>fdberu@cdph.ca.gov</u>; view food recalls at: <u>http://www.cdph.ca.gov/HealthInfo/Pages/fdbFr.aspx</u>
- Federal: U.S. FDA list of regional recall coordinators can be found at:

http://www.fda.gov/Safety/Recalls/IndustryGuidance/ucm1293 34.htm

Be prepared to advise the recall coordinator on the reason for the recall, list of consignees, and areas of distribution.

Requested Documents Affected Product Product Information Labels Draft Recall Notices Draft Press Releases

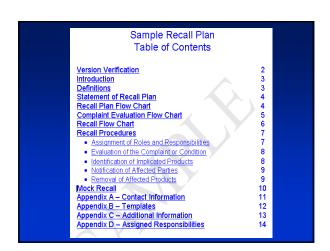


Requested Documents Distribution List Amount of product made or received Amount distributed

Mock Recall Exercise











If You Have Questions Contact:

CDPH-Food and Drug Branch
P.O. Box 997435; MS 7602
Sacramento, CA 95899-7435
E-mail: PDBtraining@cdph.ca.gov
Phone: (916) 650-6500

U.S. Food and Drug Administration 10903 New Hampshire Avenue Silver Spring, MD 20993 www.fda.gov Phone: 1-888-INFO-FDA (1-888-463-6332)

California Department of Food and Agriculture 1220 N Street Sacramento, California, U.S.A. 95814 www.cdfa.ca.gov Phone: (916) 654-0466 (Sacramento) General Information

Questions?

